

Technical data sheet

Product features



Multifunctional kitchen appliance 1Hundred 10x GN 1/1

Model	SAP Code	00018107
1HUNDRED 1011	A group of articles - web	Šokery a multifunkční zařízení



- Shock cooling cycle kg / min (+3 ° C): 70/30
- Shock freeze cycle kg / min (-18 ° C): 50/30
- Minimum device temperature [°C]: -40
- Maximum device temperature [°C]: 100
- Probe: 4-points
- Insulation thickness [mm]: 50
- Control type: Touchscreen
- Display size: 9
- User programmable cycles: Yes, with save options
- Defrosting cycle: Yes

SAP Code	00018107	Number of GN / EN	10
Net Width [mm]	967	GN / EN size in device	GN 1/1
Net Depth [mm]	987	GN device depth	65
Net Height [mm]	1775	Shock cooling cycle kg / min (+3 ° C)	70/30
Net Weight [kg]	254.00	Shock freeze cycle kg / min (-18 ° C)	50/30
Power electric [kW]	2.390	Control type	Touchscreen
Loading	400 V / 3N - 50 Hz		

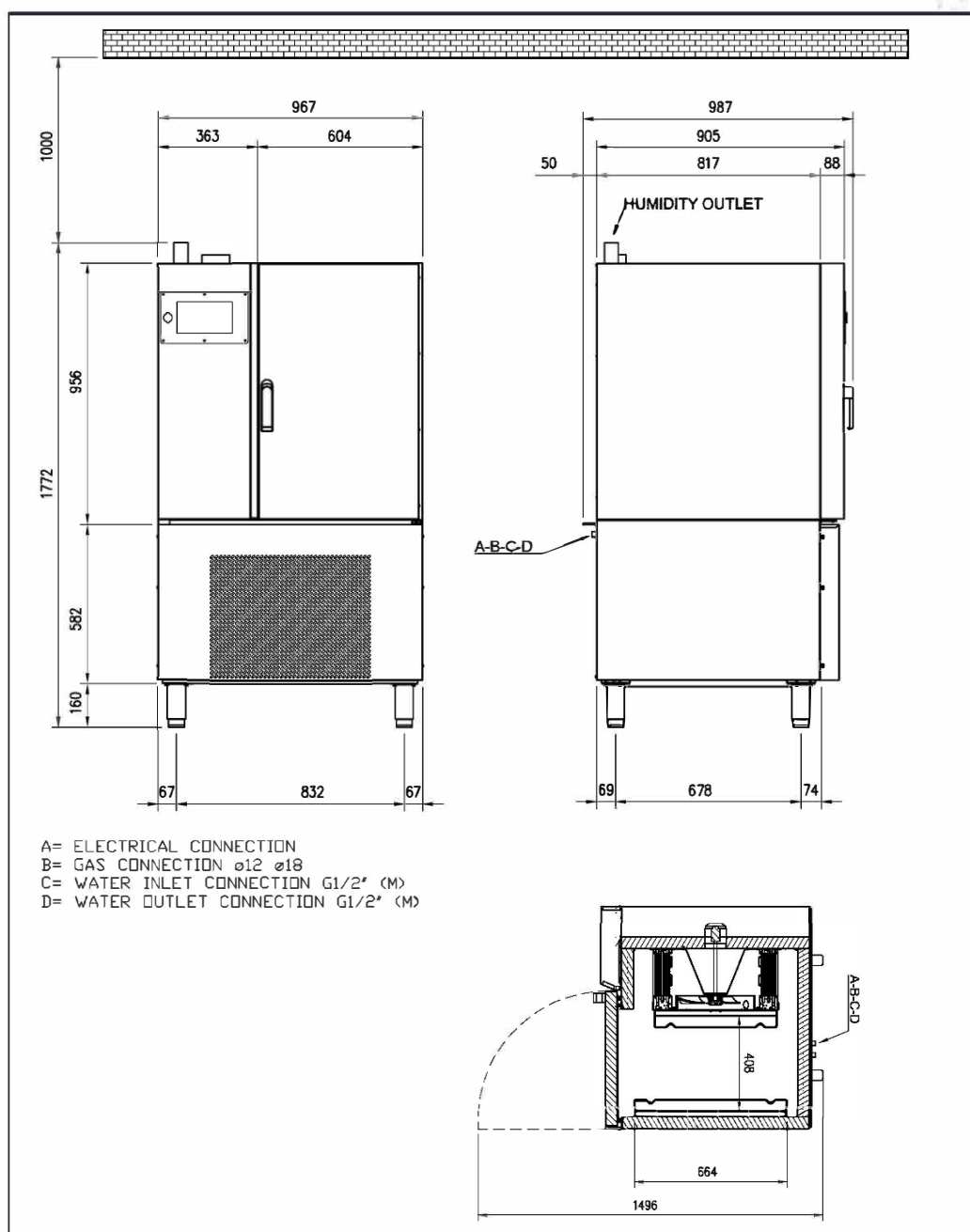
Technical data sheet

Technical drawing



Multifunctional kitchen appliance 1Hundred 10x GN 1/1

Model	SAP Code	00018107
1HUNDRED 1011	A group of articles - web	Šokery a multifunkční zařízení



Technical data sheet

Product benefits



Multifunctional kitchen appliance 1Hundred 10x GN 1/1

Model	SAP Code	00018107
1HUNDRED 1011	A group of articles - web	Šokery a multifunkční zařízení

1

6 in 1

can replace 6 devices (fridge, freezer, shocker, hotbox, kitchen, oven)

- saves space, time, energy and the cost of additional equipment due to the enormous variability

2

Stainless steel body and interior

endurance
hygiene

- thanks to the all-stainless steel construction it is very easy to maintain and thus saves costs

3

Monitoring of HACCP parameters

easy registration of all necessary parameters

- hassle-free proof of proper food handling in the event of an inspection

4

Preset cycles

very simple and intuitive operation

- operation can be handled by less qualified operators

5

Slow cooking

better taste
less weight loss during cooking

- saves costs due to less weight loss

6

Multipoint probe

precise monitoring of the cooling/freezing/
cooking temperature

- the probe makes it easier to ensure food safety
- saves energy and time due to the end of cooling/
freezing/cooking when temperature is reached

7

Thawing

readiness of frozen food for processing on time

- time saving
- controlled food handling

8

Cooking during the night

the possibility to preset entire program cycles and run them overnight unattended

- saving equipment capacity during the day
- saving of human capacity and time due to unattended operation of the equipment overnight

Technical data sheet

Technical parameters



Multifunctional kitchen appliance 1Hundred 10x GN 1/1

Model	SAP Code	00018107
1HUNDRED 1011	A group of articles - web	Šokery a multifunkční zařízení

1. SAP Code:

00018107

2. Net Width [mm]:

967

3. Net Depth [mm]:

987

4. Net Height [mm]:

1775

5. Net Weight [kg]:

254.00

6. Gross Width [mm]:

1000

7. Gross depth [mm]:

1050

8. Gross Height [mm]:

1895

9. Gross Weight [kg]:

283.00

10. Device type:

Electric unit

11. Material:

AISI 304

12. Exterior color of the device:

Stainless steel

13. Opening of device:

Hinges on the right

14. Power electric [kW]:

2.390

15. Loading:

400 V / 3N - 50 Hz

16. Control type:

Touchscreen

17. Display size:

9

18. Refrigerant:

R452a

19. Number of GN / EN:

10

20. GN / EN size in device:

GN 1/1

21. GN device depth:

65

22. Minimum device temperature [°C]:

-40

23. Maximum device temperature [°C]:

100

24. Shock freeze cycle kg / min (-18 ° C):

50/30

25. Shock cooling cycle kg / min (+3 ° C):

70/30

26. Insulation thickness [mm]:

50

27. Long-term cooling function:

Yes

28. Longterm freezing function:

Yes

Technical data sheet

Technical parameters



Multifunctional kitchen appliance 1Hundred 10x GN 1/1

Model	SAP Code	00018107
1HUNDRED 1011	A group of articles - web	Šokery a multifunkční zařízení

29. Probe:

4-points

30. Self-diagnostics:

Yes

31. Interior lighting:

Yes

32. HACCP:

Yes

33. Low temperature heat treatment:

Yes

34. Low temperature cooking span [°C]:

52-100

35. Delta T heat preparation:

Yes

36. Defrosting cycle:

Yes

37. Automatic defrost:

Yes

38. Sterilizer:

No

39. Adjustable feet:

Yes

40. User programmable cycles:

Yes, with save options

41. USB port:

Yes, for HACCP and firmware update

42. Castors:

Optional

43. Real time monitoring paramaters:

Energy consumption, Chamber temperature, Probe temperature, Graph with the course of temperature and consumption

44. Cross-section of conductors CU [mm²]:

0,5